

Barilo's Fine Sausages Ltd. is officially a SQF Certified Manufacturer, scoring an impressive 98!

SQF is recognized by retailers and foodservice providers around the world that require a rigorous, credible food safety management system. SQF benefits from continual retailer feedback about consumer concerns. These benefits are passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

About SQF

The SQF Program is recognized by the Global Food Safety Initiative (GFSI) which is a collaboration of the world's leading food safety experts representing a broad range of participants in the supply chain, from primary producer to retailer. GFSI benchmarked standards are recognized worldwide and are accepted, recommended and required by most of the retailing groups. Launched in May of 2000, this international initiative engaged in a benchmarking process to establish the key components necessary for good food safety standards, and the operating protocols for the delivery of third party certification. GFSI promotes continuous improvement in food safety management systems to ensure the delivery of safe food to consumers.

In increasing numbers, major North American retailers are requiring food safety certification from their suppliers. SQF certification meets these requirements, providing assurance that a product, process or service complies with regulatory, international and scientifically proven standards for safety. In addition to its focus on food safety, SQF allows suppliers to demonstrate their excellence in adhering to the highest quality standards of preparation, processing and handling.

For more information about the Safe Quality Food Institute, please visit www.sqfi.com.